Start your day with gratitude

I AM UNIVERSE $14900

- Coffee or Earl Grey tea.
- Chickpea cracker with scrambled eggs, avocado, kale, and confit tomatoes.

I AM ENERGY $17000

- Coffee or Earl Grey tea.
- Buffalo yogurt with seasonal fruits, homemade granola and honey, or a bowl of seasonal fruits with honey and sunflower seed brittle.

I AM PROTEIN $13500

- Coffee or Earl Grey tea.
- Scrambled eggs with chives and seeds, on whole wheat bread.

I AM JOY $14900

- Coffee or Earl Grey tea.
- Scrambled eggs, confit tomatoes, arugula, and cream cheese on whole wheat bread.

I AM LIFE $15300

- Coffee or Earl Grey tea.
- 3 slices of white or whole wheat toast served with red berry jam and cream cheese.

Coffees for grateful people

- Espresso (intense short shot) $3700
- Lungo (long shot) $4700
- Doppio (double intense shot) $4700
- Cortado (double shot + milk) $4900
- Flat White (double shot + warm milk) $5400
- Simple Latte (single shot + milk) $5300
- Double Latte (double shot + milk in a large mug) $5600
- Cold Brew $5300
- Cold Brew Citric $5700
- Tonic red berries $6200

Specials to warm the heart

- Mocca Latte (single shot + milk + dark chocolate) $5700
- Pistachio Latte (single shot + milk + pistachio syrup) $6000
- Hazelnut Latte (single shot + milk + hazelnut syrup) $5700
- Caramel Latte (single shot + milk + caramel syrup) $5700
- Sacred Cacao Cup $5500
- Chai Latte $5200
- Matcha Latte $5200
- Golden Milk $5200
- Teapot tea in strands created by Tealosophyp $5300

Healthy energy for you

- Buffalo yogurt with seasonal fruits, homemade granola, and honey. $11700
- Buffalo yogurt with homemade granola, red berries, honey, and coconut flakes. $11700
- Bowl of seasonal fruits with honey and sunflower seed brittle. $9000
- Pancakes with dulce de leche, banana, and strawberries. $11200
- Waffle with fresh seasonal fruits, ricotta, and spiced honey. $11200
- Oats waffle with banana, strawberry, peanut butter, and cinnamon syrup. $11200
- French toast with seasonal fruits, ricotta, and honey. $11200

Savory temptations to enjoy

- Scrambled eggs with chives and seeds, on whole wheat bread. $8200
- Scrambled eggs, confit tomatoes, arugula, and cream cheese on whole wheat bread. $9600
- Chickpea cracker, scrambled egg whites, kale, avocado, and confit tomatoes. $9600
- Croissant with avocado, scrambled eggs and sour cream. $9200
- Waffle with scrambled eggs, gouda cheese, cream cheese, and herbs. $12200
- Scrambled egg sandwich, avocado emulsion, pickled onion, wild rocket, spread with herb butter on brioche bread. $15300
- White or whole wheat toasts served with red berry jam and cream cheese. $10000
- Avocado toast, confit tomatoes, sunflower seed pate, and poached egg on walnut sourdough bread served with wild rocket. $12200
- Smoked trout toast, sour cream, poached egg, cucumber pickles, and gomasio on walnut sourdough bread served with wild rocket. $19300
- Sunflower cheese, confit tomatoes, fresh basil and pesto grilled sandwich on country bread. $8700
- Gouda cheese, fresh tomato and basil grilled sandwich on whole grain seed bread. $8700

Sweet cuddles to be happy

- Chocolate chip stuffed cookie. $5600
- Pumpkin spice scone. $3800
- Apple muffin with walnut crumble. $5100
- Carob and cacao petit loaf. $6400
- Peanut butter, date and cocoa bar. $6000
- Date and coconut truffle. $2300
- Cacao and peanut alfajor. $4800
- Almond and dulce de leche alfajor. $5200
- Pistachio alfajor filled with white chocolate and lime. $9500
- Zucchini, matcha and white chocolate loaf. $6800
- Pumpkin and pecan loaf. $5500
- Banana, spelt and dulce de leche loaf. $6800
- Dulce de leche tart with almond meringue and beurre noisette. $6500
- Chocolate and nut tart. $8100
- Mandarin, almond and cornmeal cake. $7700
- Double chocolate and dulce de leche cake. $12500
- Walnut, mascarpone and white chocolate cake. $12800
- Key Lime Pie. $11000
- Coconut bite. $3000
- Sweet scone served with red berry jam. $4700
- Cheese scone served with cream cheese. $4900
- Croissant. $4200

To share with those you love

WE ARE BRUNCH $48000

- Coffee or Earl Grey tea for two.
- Buffalo yogurt with red berries, homemade granola, waffle, walnut bread, scrambled eggs, confit tomatoes, dambo cheese, avocado, seasonal fruits, pancake, blueberry jam, and cream cheese.

WE ARE FRIENDS $36500

- Coffee or Earl Grey tea for two.
- 1 portion of mandarin, almond and cornmeal cake or Dulce de leche tart with almond meringue and beurre noisette
- 1 gouda cheese, fresh tomato and basil grilled sandwich.
- 1 choice of loaf.
- 1 scone served with red berry jam.

To refresh the soul

Enhace your juices with Spirulina

ICED TEA CALM $5900
Verbena leaves from southern France, orange peels, and clementine from northern Italy.

AM ORANGE JUICE $5000

I AM LEMONADE $5000
With mint and ginger

LEMONADE JAR $7000
With mint and ginger

I AM HEALTHY $5300
Lemonade with mint, ginger, and cucumber

HEALTHY JAR $7500
Lemonade with mint, ginger, and cucumber

I AM BERRY LEMONADE $5800
Lemonade with mint, ginger, and red berries

I AM BERRY LEMONADE JAR $8000
Lemonade with mint, ginger, and red berries

I AM AMAZING $6000
Carrot, orange, and ginger

I AM HAPPY $6000
Beetroot, apple, carrot, and orange

I AM PASSION $6000
Mixed berries and orange

I AM ENERGIZING $6700
Avocado, apple, spirulina, mint, and orange

I AM KID $5800
Banana with milk

I AM FRESH $6000
Celery, apple, mint, and orange

I AM TROPICAL $6000
Mango, banana, and orange

I AM DETOX $6200
Apple, cucumber, lemon, parsley, and turmeric

To Live Intensely

Las Misiones Mineral Water 500 ml.	$3000
Soda (Coca Cola Line)	$3500
Aperol	$5500
Álamos Malbec Red Wine (Glass)	$5000
Álamos Chardonnay White Wine (Glass)	$5000

Leaf Teas to Nourish the Soul $5300

Our teas are created by Tealosophy for Gratitude

GREEN TEA

- Gratitude: Jasmine flowers, chamomile, lemongrass, and ginger.
- Green Geisha: Sencha Fukuyku green tea base, caramelized pineapple, and passion fruit.
- Cherry Blossom: Green tea base from southern Shanghai with spring cherries.

BLACK TEA

- Gratitude Chai: Cinnamon sticks, ginger, cardamom pods, star anise, pink peppercorns, oranges, and honey.
- Sweet Tibet: Madagascar vanilla, Venezuelan cocoa, toasted orange and rose petals. Ceylon base.
- English Breakfast: Blend of premium harvests from India, Ceylon, and China.

INFUSIONS

- Calm: Verbena leaves from southern France, orange peels, and clementine from northern Italy.
- Karma Chameleon: Mediterranean citrus and forest fruits.